

## Fall 2003

The *School Food Services News* is published three times per year (fall, winter and spring) and is available on the School Food Services Web page.

# NEWS

## School Food Services

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[www.dese.mo.gov/divadm/food/staff.html](http://www.dese.mo.gov/divadm/food/staff.html)

## 2003 Best Practices Award Winner Snapshot



The United States Department of Agriculture (USDA) Food and Nutrition Service (FNS) announced the 2003 Best Practice Awards in the National School Lunch Program and School Breakfast Program. The FNS regional offices are organized into seven regions, and Missouri is part of the Mountain Plains Region which is comprised of the following ten states: Colorado, Montana, Utah, South Dakota, North Dakota, Wyoming, Kansas, Iowa, Missouri and Nebraska. This year's Best Practices Award recipients for the Mountain Plains Region have been announced. Following are the recipients, award categories, and a description of the recipients' efforts. Congratulations to Nancy Coughenour as a regional winner for Missouri!

### Increasing School Breakfast Program Access Raytown C-2 School District Nancy Coughenour, Director of Foodservice

The Raytown C-2 School District is truly committed to the education of their students and understands that each student will perform better if they eat a healthy breakfast. The Raytown School Breakfast Program (SBP) focuses on what is best for the students and best for each individual school. The program has been developed for flexibility and ease since 80 percent of the elementary and 75 percent of the middle school students are bused to school. With this in mind, students need to be served quickly to protect



valuable classroom time. The most widely used innovative and creative approach to this SBP barrier was the introduction of the "Breakfast in a Bag," which minimized disruption of classroom time. Bags filled with breakfast food items are located on a cart outside the cafeteria, just inside the door where the buses unload. Students take their "Breakfast in a Bag" to the classroom and eat while listening to the teacher's morning announcements and directions. Another innovative approach to the SBP is the collaboration among teachers, principals, food service staff and students, who are paramount in the development of this unique program.

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### Reaching Needy Children in the Summer Salt Lake City School District Kelly Orton, Director of CN Programs

The Salt Lake City School District has sponsored the Summer Food Service Program (SFSP) for 38 consecutive years. The program began to struggle to maintain customers during the late 1900's. The goal of serving 100,000 summer lunches annually appeared to be just out of reach. A group of dedicated employees, students and concerned community leaders put their heads together and developed a plan for success that shattered all previous goals and expectations. They used demographic maps to hone in on populated areas that would support large summer feeding sites. Next, they developed partnerships with neighboring school districts, city parks and community centers to allow summer feeding sites in needy populated areas. Attractive, nutritionally-balanced meals were prepared, and fresh salads and fruits were shipped on ice to the sites in large vans. Team leadership roles were developed to give employees more opportunities in developing their skills in handling the responsibilities of the daily activities and operational procedures. As a result, the SFSP increased its participation by 56.83 percent in 2000, another 34.10 percent in 2001 and an additional 33.32 percent in 2002. The SFSP lunch projection now exceeds 300,000 meals.

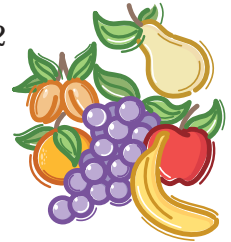
### Increase the Consumption of Fruits/Vegetables Nebo School District, Nutrition Department Bill Vest, Foodservice Supervisor

The child nutrition coordinator at the Nebo School District in Spanish Fork, Utah, came up with a great idea while enjoying a "Salad Shaker" from one of the local fast food restaurants. She decided to market the "Salad Shaker" in her own programs.



The entire district was instrumental in making this marketing venture a huge success. They displayed colorful posters, and announcements were made at meetings held by the principals. In addition, schools marketed the new "Salad Shakers" over the intercom, and training was conducted with lunch personnel. It was a smash hit with the students. The "Salad Shakers," in special

containers, consist of diced turkey or diced ham, a variety of different vegetables, shredded cheese, cherry tomatoes, and a packet of ranch dressing. On the average, 250 salads were sold per day. This equates to 21,000 additional meals per year. With the increase in the use of fresh salad ingredients, food costs dropped 2 percent. This figure equates to a savings of \$3,400 during a year's time. Their goal is to increase participation by 1 percent each year. The coordinator was on a roll and decided to increase the consumption of fruit as well. The district networked with the Dole Company and decided to offer miniature bananas during breakfast and lunch for two months. It was another huge success with the students.



### Healthy School Nutrition Environment Piper USD #203 Bridget McNabb, Director of Foodservice

The Piper School District in Kansas City, Kansas, made changes to their National School Lunch Program that had a major impact on the quality, choices, and marketing of their lunches and breakfasts. Their program was not keeping up with the changing times and eating patterns of the students. The district hired a new food service director, who made a commitment to change the menus. Following are just a few of the changes the director made to create a successful healthy school nutrition environment:

- Working with the physical education teachers and coaches to teach the benefits of healthy eating and physical activities.
- Student taste testing.
- Offering choices of entrees every day, including a deli bar, fresh fruits, and salad bars.
- Using a monthly menu program that has nutrition education and fun activities for students and parents to read.
- Developing marketing events that are fun, educational and involve the whole school.

The results were remarkable. School lunch purchases increased by 11 percent district wide. The high school had 50 percent of the students eating lunch, program costs were within the budget, and waste was reduced by over 75 percent.



## Important Links

### **MSFSA Web Site**

The School Food Services Web site is linked to the Missouri School Food Service Association's Web site. Check *Additional Sites of Interest* at the bottom of our home page. The MSFSA Web address is [www.msfsa.net](http://www.msfsa.net). Check the Web site to find out more information about MSFSA.

### **National Food Service Management Institute**

Every year the National Food Service Management Institute (NFSMI) presents satellite seminars in April and October and live interactive teleconferences in January and August. Check the link on our home page under *Additional Sites of Interest*. The NFSMI Web address is [www.nfsmi.org](http://www.nfsmi.org). Click on *Educational Opportunities* for satellite seminar information.

### **The Commodity Shelf Newsletter**

September 2003 will be the last time The Commodity Shelf newsletter will be mailed to school districts. It can be found on the School Food Services home page: [www.dese.mo.gov/divadm/food/](http://www.dese.mo.gov/divadm/food/) under *Newsletters*.

### **Resource Materials**

New educational materials and resources will be provided to the LEA on our Web site. Check the link on our home page, under *Resource Materials*.

### **USDA Announces Reimbursement Rates**

Federal assistance rates of reimbursement as announced by USDA for the period of July 1, 2003 to June 30, 2004 can be found on our home page.

### **Important Links (continued)**

### **Food Buying Guide Changes for Child Nutrition Programs**

Since the revised Food Buying Guide was distributed last year, several errors have been brought to the attention of the USDA office. Food Buying Guide changes are available for downloading online. All changes are highlighted for easy identification. Check the link on our home page under *Resource Materials*.

### **Changing the Scene: Improving the School Nutrition Environment**

The Missouri Department of Health and Senior Services will present a video conference on improving the school nutrition environment on September 29, 2003, from 9:30 a.m. to 12:00 p.m. Check the link on our home page under *New* for details. Registration deadline is September 15.

## **National School Breakfast Week 2004 – Navigate Your Way With School Breakfast**



Help your students remain at the helm by serving a well-balanced breakfast that will allow them to stay their course in school. It can be the difference between listening to their stomachs and listening to the subjects in class.

When you celebrate National School Breakfast Week (NSBW), March 8-12, 2004, you will allow your students to navigate the high seas of education. Join in the celebration and show your community the importance and advantages of starting the day with a healthy meal each morning.

Visit the American School Food Service Association (AFSFA) Web site at [www.afsfa.org/meetingsandevents/nslw](http://www.afsfa.org/meetingsandevents/nslw) for information on how to promote NSBW 2004. This site also suggests menu items for the week.



## Direct Certification Participation Process Via the Web

In order to participate in the Direct Certification process, please fill out Policy Attachment H of the *Free and Reduced Price Meal Benefit Form and Direct Certification* booklet that was mailed to each LEA in May 2003. For school year 2003-2004, Policy Attachment H must be completed and either faxed or mailed to the State agency. The Direct Certification data will be available to LEAs via the Web after July 15th of each school year. Please see pages 2-5 through 2-8 of the *Free and Reduced Price Meal Benefit Form and Direct Certification* booklet for instructions on how to access the Direct Certification data online. Only the authorized representative for the National School Lunch Program can access Direct Certification information with their user ID and password.

## New Staff Access to Web Login, User ID and Passwords

In order for new staff members to access the Web application system, a new user ID will need to be obtained. To do this, either contact one of the designated security administrators in your district (public schools only) or fill out the User ID Request Form on the Web.

To access the forms, go to the School Food Service Web page and click on Web Submission or go to the DESE Web Application Login Page. On the Web Login Page, use the upper right hand drop-down box labeled "Check Here for User Info" and then select "Login Request Forms." One is labeled "Login Delete Form" (to remove an outdated user ID), and the other is labeled "DESE Web Systems User ID Request Form." Both forms must be filled out and faxed or mailed to the number or address found on the forms.

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## 2002-2003 Coordinated Review Effort Results

During the 2002-2003 school year, School Food Services conducted 116 Coordinated Review Efforts (CREs). Nineteen of the Local Education Agencies (LEAs) did not meet performance standard 1. Performance Standard 1 evaluates student eligibility determinations, meal counting and meal claiming

procedures for accuracy. Please take extra care while determining student eligibility, meal count and meal claiming to ensure that your school is providing the State agency with an accurate count of free, reduced and paid meals served.

The 2003-2004 school year marks the beginning of a new CRE/School Meals Initiative (SMI) cycle, which runs for a series of five years. All LEAs in Missouri will be reviewed within the next five-year period.

## Kitchen Techniques



**To prevent eggshells from cracking while cooking, add a pinch of salt to the water before hard-boiling.**



## The Missouri Calcium Initiative



House Bill 202 creates the “Missouri Calcium Initiative,” which states that a purchasing agent of a governmental entity which purchases food or beverages to serve in a building owned or operated by the entity must give preference to high calcium foods and beverages that are equal to or lower in price than products of the same type and nutritional quality. The term “governmental entity” is defined as the state of Missouri, its departments, agencies, boards, commissions and institutions, and all school districts of the state.

The provisions of the Missouri Calcium Initiative are in addition to any requirements placed upon a governmental entity by the United States Department of Agriculture under the National School Lunch Program or the School Breakfast Program.

For contracts entered into before July 1, 2003, the purchasing agent is not required to purchase high calcium foods and beverages if this would change the terms of the contract. The provisions of this act took effect on July 1, 2003.

## USDA Releases Specifications for the Purchase of Irradiated Ground Beef in the National School Lunch Program

The 2002 Farm Bill directs USDA not to prohibit the use of approved food safety technologies on foods purchased for the National School Lunch Program (NSLP). USDA’s Food and Nutrition Service will provide balanced consumer education material packets to LEAs to use in educating their local community. The decision to order and serve irradiated ground beef will be made by local school districts. While USDA does not have authority to require that schools inform parents and students about the use of irradiated beef, USDA strongly encourages the districts to do so.

Missouri does not plan to purchase irradiated beef for the 2003-2004 school year. LEAs will be surveyed and informed by the State agency when irradiated beef will be available for distribution.

“Protecting the public from foodborne illness is a priority for the USDA,” said under secretary for food safety, Elsa Murano. “Irradiated technology is another tool to enhance food safety.” In 1997, the Food and Drug Administration approved irradiation of raw meat and poultry products after a thorough scientific review of a substantial number of studies conducted worldwide on the effects of irradiation on a wide variety of products.

For more information on irradiated beef products, check out the USDA FNS Website question and answer article at: [www.fns.usda.gov/cga/PressReleases/2003/irradiation-q&as.htm](http://www.fns.usda.gov/cga/PressReleases/2003/irradiation-q&as.htm) or [www.ams.usda.gov/lsg/cp/beef/beef\\_whats\\_new.htm](http://www.ams.usda.gov/lsg/cp/beef/beef_whats_new.htm) or [www.fsis.usda.gov/OA/topics/irrmenu.htm](http://www.fsis.usda.gov/OA/topics/irrmenu.htm).



*Happiness comes through doors that you didn't even know you left open.*

– Unknown

# School Food Services Calendar

## JULY

- 15 June Regular Term Claim due
- 15 June Summer Term Claim due
- 15 Commodity Open Order deadline, Noon (August delivery)
- 15 Direct Certification Materials available on Web
  - Perform Monthly Edit Check on daily meal counts

## AUGUST

- 1 Renewal of Regular Term Application Agreement available
- 15 July Regular Term Claim due
- 15 July Summer Term Claim due
- 15 Annual Secretary of the Board Report deadline (public schools only)
- 15 Commodity Open Order deadline, Noon (September delivery)
  - Perform Monthly Edit Check on daily meal counts

## SEPTEMBER

- 1 Update Methods of Collection and Meal Counting Form (if necessary)
- 1 Submission deadline for Regular Term Application Agreement Renewal
- 15 August Regular Term Claim due
- 15 August Summer Term Claim due
- 15 Commodity Open Order deadline, Noon (October delivery)
  - Perform Monthly Edit Check on daily meal counts
  - Revenue and Expenditure Report available on Web for 2002-2003 school year

## OCTOBER

- 15 Commodity Open Order deadline, Noon (November delivery)
- 15 September Regular Term Claim due
- 31 Count Approved Applications for Verification
  - Perform Monthly Edit Check on daily meal counts

## NOVEMBER

- 15 Commodity Open Order deadline, Noon (December delivery)
- 15 October Regular Term Claim due
  - Perform Monthly Edit Check on daily meal counts

## DECEMBER

- 15 Commodity Open Order deadline, Noon (January delivery)
- 15 November Regular Term Claim due
- 15 Verification Process must be completed
  - Perform Monthly Edit Check on daily meal counts

## JANUARY

- 10 Commodity Inventory Report deadline (Food Management schools only)
- 15 Commodity Open Order deadline, Noon (February delivery)
- 15 December Regular Term Claim due
- 31 On-site Reviews completed prior to February 1
  - Perform Monthly Edit Check on daily meal counts

## FEBRUARY

- 3 Commodity Processing Packet due (subject to change)
- 15 Commodity Open Order deadline, Noon (March delivery)
- 15 January Regular Term Claim due
  - Perform Monthly Edit Check on daily meal counts

## MARCH

- 15 Commodity Open Order deadline, Noon (April delivery, **last delivery** for the school year)
- 15 February Regular Term Claim due
  - Perform Monthly Edit Check on daily meal counts

## APRIL

- 15 Renewal of Summer Term Application Agreement available
- 15 March Regular Term Claim due
  - Perform Monthly Edit Check on daily meal counts

## MAY

- 1 Free and Reduced Price Meal Benefit Form and Direct Certification forms mailed
- 15 April Regular Term Claim due
  - Perform Monthly Edit Check on daily meal counts

## JUNE

- 15 May Regular Term Claim due
- 15 May Summer Term Claim due
  - Perform Monthly Edit Check on daily meal counts

